

REMINGTONS OF ~ N I A G A R A

STEAK & SEAFOOD

3 COURSE *Prix Fixe Menu*

INCLUDES A GLASS OF HOUSE WINE EACH, CHOICE OF 3 SHARED APPETIZERS, CHOICE OF ENTREE EACH, COFFEE OR TEA AND DESSERT EACH.

APPETIZER - Choose 3

Garlic Bread Cluster

Roasted garlic, basil oil, topped with a four cheese blend.

Fried Brie

Tempura fried brie with strawberry jalapeno preserve and crostini.

Crab Cakes

Crab with fresh herbs and ancho chipotle sauce.

Calamari

Flour dusted and fried with sweet peppers and fresh greens served with poblano avocado crema.

Caesar Salad

Crisp romaine tossed with Remington's dressing, seasoned croutons, Parmesan and smoked bacon.

ENTREE

Atlantic Salmon

Salmon filet with charred tomato and Chardonnay burre blanc. Served with choice of potato and seasonal vegetables.

Prime Rib

House slow roasted prime rib and signature Jus. Served with choice of potato and seasonal vegetables.

Chicken Supreme

Blackened chicken with a lime compound butter finish. Served with choice of potato and seasonal vegetables.

10oz New York Strip

Hand cut and broiled to perfection. Served with potato and seasonal vegetables.

DESSERT

Chef's Choice

A hand crafted, seasonal dessert.

Gratuities Extra

